

EUROPEAN PATENT OFFICE

Patent Abstracts of Japar

PUBLICATION NUMBER : 10146173
PUBLICATION DATE : 02-06-98

APPLICATION DATE : 15-11-96
APPLICATION NUMBER : 08305044

APPLICANT : Q P CORP;

INVENTOR : UEDA TSUNESUKE;

INT.CL. : A23L 1/328

TITLE : FISH EGG-LIKE FOOD

ABSTRACT : PROBLEM TO BE SOLVED: To obtain a fish egg-like food having excellent flavor by wrapping ingredients comprising a sol-like material or a gel-like material with a spherical gel-like film and flavoring with a seasoning solution containing a suitable amount of sweet sake for seasoning, a fish-extracted oil and a soysause.

SOLUTION: This fish egg-like food is obtained as following: a starch base is obtained by adding 6 pts. of modified starch, 12 pts. of glucose and 1 pt. of calcium chloride into 81 pts. of pure water and heating. An emulsified solution is obtained by emulsifying by adding 12 pts. of soybean salad oil to 88 pts. of the starch base and making the resultant emulsified solution into a water drop of 6mm diameter by passing it through a nozzle having 5mm inner diameter, then dropping the water drop into an aqueous solution containing 0.3% of amylase and 0.8% of sodium alginate at a speed of 100 pieces/min. The resultant particles are bleached in a flowing water for about 10hrs, taken out and dipped in a seasoning solution containing 2.7% of soysauce, 3.4% of sweet sake for seasoning, 1% of calcium chloride, 5% of anchovy sauce and 2% of gardenia pigment for 10hrs so that hardness of the gel-like film is made to ≥ 30 g rheometer value (a load at which the gel-like film is broken under a prescribed conditions).

COPYRIGHT: (C) JPO